BBQ Menu A

NOSH KITCHEN

7 Courses | Min. 50 guests | $23.80/guest (w/GST $25.94)
Min. 40 guests | $26.80/guest (w/GST $29.21)

Packages Includes: 1 x Wire Mesh / 2 x Tong / 1 x Brush / 1 x Butter / Bio-Degradable Cutleries & Serviettes / Buffet Set up
Chef on Site — $200.00/chef (W/GST $218.00) (Min. 3 hours)
Service Staff — $150.00/cart (W/GST $163.50)
Delivery & Set Up — $100.00/trip (W/GST $109.00)

1. COOKED RICE / NOODLE (PICK 1)

- Thai Pineapple Fried Rice (V)
- Yang Chow Fried Rice
- Mala Fried Rice
- Sambal Fried Rice
- Stir Fried Bee Hoon (V)
- Stir Fried Ee Fu Noodle (V)
- Dry Kampong Mee Siam
- Spaghetti Aglio Olio

2. RAW FISH / SEAFOOD (PICK 1)

- Marinated Black Pepper Fish
- Marinated Sambal Fish
- Marinated Teriyaki Fish
- Marinated BBQ Fish
- Marinated Belacan Fish
- Marinated Garlic Butter Fish
- Crabstick on Skewers
- Otah Otah
- Marinated Sambal Prawn (Add-on $2.50/pax)
- Marinated Sambal Squid (Add-on $2.50/pax)

3. RAW MEAT (PICK 2)

- Marinated Honey Chicken Winglet
- Marinated Teriyaki Chicken Winglet
- Marinated Black Pepper Chicken Winglet
- Marinated BBQ Chicken Winglet
- Marinated Mala Chicken Winglet
- Marinated Garlic Butter Chicken Winglet
- Chicken Satay
- Mutton Satay

4. RAW VEGETABLE (PICK 1)

- Corn on Cob
- Sweet Potato in Foil
- Potato in Foil
- Cherry Tomato
- Shitake Mushroom
- Long Bean
- Broccoli
- Pineapple Slices

5. DESSERT (PICK 1)

- Mini Swiss Roll
- Mini Cream Puff
- Mini Chocolate Éclair
- Honey Sea Coconut w/ Longan
- Grass Jelly w/Longan
- Almond Beancurd w/Longan
- Ice Jelly Cocktail
- Fresh Fruit Platter

6. SAUCE (PICK 2)

- Satay Gravy
- Black Pepper Sauce
- Brown Sauce
- BBQ Sauce
- Sambal Chili
- Belacan Chili
- Chili Sauce
- Tomato Sauce

7. BEVERAGE (PICK 1)

- Ice Lemon Tea
- Yuzu Drink
- Fruit Punch
- Grapefruit Pomelo
- Lemongrass Pandan
- Hot Coffee
- Hot Tea
- Chrysanthemum Tea (hot / cold)

BBQ Menu B

NOSH KITCHEN

10 Course | Min. 50 guests | $28.80/guest (w/GST $31.39)
Min. 30 guests | $30.80/guest (w/GST $33.57)

Packages Includes: 1 x Wire Mesh / 2 x Tong / 1 x Brush / 1 x Butter / Bio-Degradable Cutleries & Serviettes / Buffet Set up
Chef on Site — $200.00/chef (W/GST $218.00) (Min. 3 hours)
Service Staff — $150.00/cart (W/GST $163.50)
Delivery & Set Up — $100.00/trip (W/GST $109.00)

1. COOKED RICE / NOODLE (PICK 2—EQUAL PORTIONS)

- Thai Pineapple Fried Rice (V)
- Yang Chow Fried Rice
- Mala Fried Rice
- Sambal Fried Rice
- Stir Fried Bee Hoon (V)
- Stir Fried Ee Fu Noodle (V)
- Dry Kampong Mee Siam
- Spaghetti Aglio Olio

2. RAW FISH / SEAFOOD (PICK 2)

- Marinated Black Pepper Fish
- Marinated Sambal Fish
- Marinated Teriyaki Fish
- Marinated BBQ Fish
- Marinated Belacan Fish
- Marinated Garlic Butter Fish
- Crabstick on Skewers
- Otah Otah
- Marinated Sambal Prawn (Add-on $2.50/pax)
- Marinated Sambal Squid (Add-on $2.50/pax)

3. RAW MEAT (PICK 2)

- Marinated Honey Chicken Winglet
- Marinated Teriyaki Chicken Winglet
- Marinated Black Pepper Chicken Winglet
- Marinated BBQ Chicken Winglet
- Marinated Mala Chicken Winglet
- Marinated Garlic Butter Chicken Winglet
- Chicken Satay
- Mutton Satay

4. COOKED SIDE DISHES (PICK 1)

- Sotong Ball
- Chicken Nuggets
- Potato Begedil
- Spring Roll
- Curry Samosa
- Thai Fish Cake
- Gyoza
- Chicken Ngoh Hiang

BBQ Menu B

NOSH KITCHEN

10 Course | Min. 50 guests | $28.80/guest (w/GST $31.39)
Min. 30 guests | $30.80/guest (w/GST $33.57)

Packages Includes: 1 x Wire Mesh / 2 x Tong / 1 x Brush / 1 x Butter / Bio-Degradable Cutleries & Serviettes / Buffet Set up
Chef on Site — $200.00/chef (W/GST $218.00) (Min. 3 hours)
Service Staff — $150.00/cart (W/GST $163.50)
Delivery & Set Up — $100.00/trip (W/GST $109.00)

4. RAW VEGETABLE (PICK 1)

- Corn on Cob
- Sweet Potato in Foil
- Potato in Foil
- Cherry Tomato
- Shitake Mushroom
- Long Bean
- Broccoli
- Pineapple Slices

5. DESSERT (PICK 1)

- Mini Swiss Roll
- Mini Cream Puff
- Mini Chocolate Éclair
- Honey Sea Coconut w/ Longan
- Grass Jelly w/Longan
- Almond Beancurd w/Longan
- Ice Jelly Cocktail
- Fresh Fruit Platter

6. SAUCE (PICK 2)

- Satay Gravy
- Black Pepper Sauce
- Brown Sauce
- BBQ Sauce
- Sambal Chili
- Belacan Chili
- Chili Sauce
- Tomato Sauce

7. BEVERAGE (PICK 1)

- Ice Lemon Tea
- Yuzu Drink
- Fruit Punch
- Grapefruit Pomelo
- Lemongrass Pandan
- Hot Coffee
- Hot Tea
- Chrysanthemum Tea (hot / cold)

NOSH KITCHEN

Custom Feast, Just Your Style

Got an occasion coming up? We'll whip up a spread that fits your vibe

WhatsApp: +65 9642 8403 Email: sales@noshkitchen.com.sg
We'll get back to you within the working day!

IG: @NoshKitchenSg | FB: @Nosh Kitchen-Boutique Catering
Crafted for Gatherings | NoshKitchen.com.sg